

## CREAMERIES

Settlers of Swiss extraction who came to the Midway area began the creamery and cheese business that flourished for many years as a leading community industry.

Many of the men herded their cows on a few acres of land and would work in timber camps to earn extra cash as they herded. The idea soon developed to start cooperative herds and hire boys or a few men to tend the herds while the timber work went on.

As the herds grew larger the men decided to start cooperative cheese projects and provide for their winter needs. According to the Swiss ways they knew, they dug tunnels into the cool, moist earth of the hillsides to store their cheeses. They cured the cheese by turning it every three or four days and salting it.

In the fall when the cattle had eaten the hillside feed, and the timber work was done, they brought the cows down out of the hills and divided the cheese they had made according to the number of cows belonging to each man. Even today the name "The Dairies" persists for the pasture areas where the cheeses were made.

1. Gottfried Buhler was one of the first in the area to build a cheese factory in the community. He studied the art of cheese making in Cache

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Valley and purchased equipment which he placed in a new factory building near his home. His results were profitable, and he soon built a larger factory across the street where the Robert Mitchell home now stands. With his sons, Joseph and William he gathered milk from neighbors and friends and soon established an extensive cheese market, including a Salt Lake City outlet.

2. Gottlieb, Ulrich and Christian Abegglen, together with Fred Barben, also operated a successful cheese factory in White Pine Country in the 1880's.

3. As an outgrowth of the cooperative dairy herds, a cooperative creamery was also established, with nearly everyone in town contributing something to the project, known as "The People's Creamery." Some who deserve special credit for their cheese making efforts include the Hubers, Sulzers, Schneitters, Abplanalps, Mosers, Abegglen, Probsts, Burgeners, Murries, Haslers, Buhlers, Kummars and Haueters.

4. Other creamery projects that were developing included a butter plant on the Vincent Farm operated by William North. 5. Mark Jeffs built a creamery south of Johnson's Mill, but this venture later burned down.

Frank Bagley and Ewin Danner operated a butcher plant and receiving station near the Charleston Bridge railroad station, shipping much of their surplus by train to Salt Lake City.

6. The Mutual Creamery established in Heber City bought out The People's Creamery, but those in the cooperative took over the Gottfried Buehler store building and continued operating under the direction of Joseph Buhler and August Kohler. These operators shipped a high quality butter to Ogden under the label "Wild Rose Butter." Later Albert Kohler and Paul Smith operated the creamery until about 1930.

Fluid milk transportation between Midway and Salt Lake City became popular in the 1930's and creamery operations were soon unprofitable and were forced to close. The milk transportation, however, increased business in the valley considerably, and farmers are now realizing some \$1.5 million a year out of this enterprise.

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(Note: See Dairying)